

HAPPY HOUR

\$10 COCKTAILS

STILETTO

*Grey Goose Vodka,
Lillet Blanc, Cucumber,
Passion Fruit, Orange*

ELEANOR

*BSC Shot Tower Gin, Aquavit,
Mango, Ginger*

THE RAT P.A.C.

*Four Roses Bourbon,
Peach, Apricot, Cherry,
Lemon, Basil*

\$5 BEERS

DIAMONDBACK GREENMACHINE IPA
UNION SKIPJACK PILSNER

\$7 WINES

SPARKLING | WHITE/SANGRIA
ROSÉ | RED/SANGRIA

LIGHT FARE

CHARGRILLED OYSTERS

*(3), Roasted Garlic Herb Butter,
Parmesan, Lemon – 9*

HOUSE-MADE TATER TOTS

Aged Provolone, Remoulade – 7

TRUFFLED WAFFLE FRIES

Lemon-Caper Aioli – 6

RUXTON CEVICHE

Olives, Jalapeño, Dill, Cherry Tomato – 11

FRITO MIXTO

*Rock Shrimp, Oysters, Calamari, Caper
Remoulade – 11*

POTATO GNOCCHI

*Fiddlehead Ferns, Green Peas, Mush-
room, Goat Cheese,
Pistachio— 12*

CHOPPED SALAD

*Salami, Aged Provolone, Cauliflower,
Olives, Radish, Carrot, Red Wine Herb
Vinaigrette – 7*

CAESAR SALAD

Parmigiano Reggiano, Herb Croutons – 7

DRY-AGED

STEAKHOUSE BURGER

*10oz Dry-Aged Black Angus Blend,
Truffle Aioli, Aged Gouda – 10*

HAPPY HOUR

\$10 COCKTAILS

STILETTO

*Grey Goose Vodka,
Lillet Blanc, Cucumber,
Passion Fruit, Orange*

ELEANOR

*BSC Shot Tower Gin, Aquavit,
Mango, Ginger*

THE RAT P.A.C.

*Four Roses Bourbon,
Peach, Apricot, Cherry,
Lemon, Basil*

\$5 BEERS

DIAMONDBACK GREENMACHINE IPA
UNION SKIPJACK PILSNER

\$7 WINES

SPARKLING | WHITE/SANGRIA
ROSÉ | RED/SANGRIA

LIGHT FARE

CHARGRILLED OYSTERS

*(3), Roasted Garlic Herb Butter,
Parmesan, Lemon – 9*

HOUSE-MADE TATER TOTS

Aged Provolone, Remoulade – 7

TRUFFLED WAFFLE FRIES

Lemon-Caper Aioli – 6

RUXTON CEVICHE

Olives, Jalapeño, Dill, Cherry Tomato – 11

FRITO MIXTO

*Rock Shrimp, Oysters, Calamari, Caper
Remoulade – 11*

POTATO GNOCCHI

*Fiddlehead Ferns, Green Peas, Mush-
room, Goat Cheese,
Pistachio— 12*

CHOPPED SALAD

*Salami, Aged Provolone, Cauliflower,
Olives, Radish, Carrot, Red Wine Herb
Vinaigrette – 7*

CAESAR SALAD

Parmigiano Reggiano, Herb Croutons – 7

DRY-AGED

STEAKHOUSE BURGER

*10oz Dry-Aged Black Angus Blend,
Truffle Aioli, Aged Gouda – 10*

MON - FRI

The
Ruxton

4 PM - 6 PM

MON - FRI

The
Ruxton

4 PM - 6 PM

HAPPY HOUR

\$10 COCKTAILS

STILETTO

*Grey Goose Vodka,
Lillet Blanc, Cucumber,
Passion Fruit, Orange*

VANQUISH

*Old Line Vodka, Planteray
Pineapple Rum, Fino Sherry,
Pineapple, Ginger*

THE RAT P.A.C.

*Four Roses Bourbon,
Peach, Apricot, Cherry,
Lemon, Basil*

\$5 BEERS

DIAMONDBACK GREENMACHINE IPA
UNION SKIPJACK PILSNER

\$7 WINES

SPARKLING | WHITE
ROSÉ | RED

LIGHT FARE

CHARGRILLED OYSTERS

*(3), Roasted Garlic Herb Butter,
Parmesan, Lemon – 9*

HOUSE-MADE TATER TOTS

Aged Provolone, Remoulade – 7

TRUFFLED

WAFFLE FRIES

Lemon-Caper Aioli – 6

RUXTON CEVICHE

Olives, Jalapeño, Dill, Cherry Tomato – 11

FRITO MIXTO

*Rock Shrimp, Oysters, Calamari, Caper
Remoulade – 11*

POTATO GNOCCHI

*Squash, Swiss Chard, Laura Chenel
Goat Cheese, Sage, Brown Butter – 12*

CHOPPED SALAD

*Salami, Aged Provolone, Cauliflower,
Olives, Radish, Carrot, Red Wine Herb
Vinaigrette – 7*

CAESAR SALAD

Parmigiano Reggiano, Herb Croutons – 7

DRY-AGED

STEAKHOUSE BURGER

*10oz Dry-Aged Black Angus Blend,
Truffle Aioli, Aged Gouda – 10*

MON - FRI

The
Ruxton

4 PM - 6 PM